

**USDA COMMODITY REQUIREMENTS**

**CP8  
CORN PRODUCTS  
FOR USE IN DOMESTIC PROGRAMS**

Effective Date: 09/01/05

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**Table of Contents**

<b><i>Part 1</i></b>	<b><i>COMMODITY SPECIFICATIONS</i></b>	<b><i>1</i></b>
Section 1.1	COMMODITIES	1
Section 1.2	WARRANTY	3
Section 1.3	KOSHER ONLY PRODUCTS	3
Section 1.4	QUALITY ASSURANCE	4
Section 1.5	QUALITY DISCOUNTS	4
<b><i>Part 2</i></b>	<b><i>CONTAINER AND PACKAGING REQUIREMENTS</i></b>	<b><i>5</i></b>
Section 2.1	GENERAL	5
Section 2.2	CONTAINERS AND MATERIALS	5
Section 2.3	2-POUND, 5-POUND AND 10-POUND PAPER BAGS	6
Section 2.4	25-POUND BAGS	6
Section 2.5	2/25-POUND PAPER BAGS	6
Section 2.6	50-POUND AND 100 POUND PAPER BAGS	7
Section 2.7	BALERS	7
Section 2.8	UNITIZATION REQUIREMENT	7
Section 2.9	COMMERCIAL PACKAGING REQUIREMENTS	7
<b><i>Part 3</i></b>	<b><i>MARKING REQUIREMENTS</i></b>	<b><i>8</i></b>
Section 3.1	GENERAL REQUIREMENTS	8
Section 3.2	CORNMEAL, CORN GRITS, AND CORN MASA FLOUR	8
Section 3.3	VENDOR CODE	8
Section 3.4	MONTH/YEAR OF PACK	8
Section 3.5	LOT CODE	9
Section 3.6	NUTRITIONAL INFORMATION	9
Section 3.7	SAFE STACKING INSTRUCTIONS	9
Section 3.8	CARRIER REGULATIONS	9
Section 3.9	UNIVERSAL PRODUCT CODE	9
Section 3.10	RECYCLE SYMBOLS	10
Section 3.11	OTHER MARKINGS	10

<b>Section 3.12</b>	<b>CONTAINERS WITH INCORRECT MARKINGS</b>	<b>11</b>
<b><i>MARKING EXHIBITS A THROUGH K</i></b>		<b><i>12</i></b>

**Part 1 COMMODITY SPECIFICATIONS**

**Section 1.1 COMMODITIES**

**A. Quality of Cornmeal**

- (1) Corn shall be sampled and tested for the Cry 9C protein pursuant to Food and Drug Administration (FDA) guidelines, and such test results shall be negative.
- (2) Corn shall be tested for aflatoxin in accordance with procedures approved by Federal Grain Inspection Service (FGIS). If the aflatoxin test proves positive, a quantitative test shall be performed. If the result of the quantitative test exceeds 20 p.p.b., the corn shall not be used in the production of the commodity.
- (3) The cornmeal shall be regular, bolted, or degermed, and may be produced from white or yellow corn. Bolted cornmeal shall comply with FDA standards of Identity for Enriched Corn Meal, 21 CFR§ 137.260.
- (4) The cornmeal, enriched (yellow or white) delivered shall meet the requirements as specified in the Commercial Item Descriptions (CID) A-A-20066A (August 14, 2002) at <http://www.ams.usda.gov/fqa/aa20066A.htm>, except for the following chemical and physical requirements:<sup>1</sup>

	Regular Whole Ground		Bolted Whole Ground		Degermed	
	Min.	Max.	Min.	Max.	Min.	Max.
Moisture	---	13.5%	---	13.5%	---	13.5%
Fat <sup>2</sup>	3.5%	---	2.3%	---	---	1.5%
Ash <sup>2</sup>	---	1.80%	---	1.25%	---	0.70%
<b>Material that will pass through a U.S. Standard Woven-Wire-Cloth-Sieve</b>						
No. 20	99	---	99	---	99	---
No. 25	90	---	90	---	90	---
No. 45	30	---	30	---	30	---
No. 80	---	20	---	20	---	20

**B. Quality of Corn Grits**

- (1) Corn shall be sampled and tested for the Cry 9C protein pursuant to FDA guidelines, and such test results shall be negative.
- (2) Corn shall be tested for aflatoxin in accordance with procedures approved

<sup>1</sup> All percentages are on the basis of weight.

<sup>2</sup> These limited values are on a moisture-free basis.

by Federal Grain Inspection Service (FGIS). If the aflatoxin test proves positive, a quantitative test shall be performed. If the result of the quantitative test exceeds 20 p.p.b., the corn shall not be used in the production of the commodity.

- (3) The corn grits delivered shall meet the requirements as specified in the Commercial Item Descriptions (CID) A-A-20035C (March 29, 2005) at <http://www.ams.usda.gov/fqa/aa20035c.htm>. The corn grits shall comply with FDA standards of Identity for Enriched Corn Meal, 21 CFR§ 137.260.

C. Quality of Instant Corn Masa Flour

- (1) Corn shall be sampled and tested for the Cry 9C protein pursuant to FDA guidelines, and such test results shall be negative.
- (2) Corn shall be tested for aflatoxin in accordance with procedures approved by Federal Grain Inspection Service (FGIS). If the aflatoxin test proves positive, a quantitative test shall be performed. If the result of the quantitative test exceeds 20 p.p.b., the corn shall not be used in the production of the commodity.
- (3) The instant corn masa flour delivered shall be milled and delivered from points within the continental United States, except that such vitamins and minerals as designated by the Government in writing may be of domestic or foreign production.
- (4) The instant corn masa flour shall be produced from white or yellow corn, which is clean, sound, essentially free from other grains, weed seeds, and other foreign material, defined in the “Official United States Standards for Grain,” which are available at: <http://151.121.3.117/reference-library/standards/standards.htm>. The corn shall be processed into instant corn masa flour by cooking with lime (calcium hydroxide, P.C.C. grade) and water, grinding, and drying.
- (5) The instant corn masa flour shall be essentially free from foreign material, and shall have a good characteristic taste and odor, free from rancid, musty, bitter, sour, and other undesirable or foreign tastes or odors.
- (6) The product is designed for use in the preparation of tortillas and similar products to be consumed by both children and adults. The product shall conform to the following chemical and physical requirements.

<b>Instant Corn Masa Flour</b>		
<b>Item</b>	<b>Minimum</b>	<b>Maximum</b>
Moisture	---	13.0%

Fat <sup>3</sup>	3.0%	---
Ash <sup>3</sup>	---	2.2%
pH	6.7	8.2
Material that will pass through a U.S. Standard No. 16 Woven-Wire-Cloth-Sieve	95	---
Material that will pass through a U.S. Standard No. 30 oven-Wire-Cloth-Sieve	55	---
Material that will pass through a U.S. Standard No. 50 Woven-Wire-Cloth-Sieve	35	---
Material that will pass through a U.S. Standard No. 100 Woven-Wire-Cloth-Sieve	15	---
Suitable for mass production of commercially acceptable taco shells and nacho chips.	Certified by Manufacturer	
Color (typical)	Yellow/white	---
Flavor (typical)	Lime-corn	---
Total bacterial count (per gram)	----	50,000

- (7) **Enrichment Requirement**  
The product shall be blended thoroughly and homogeneously mixed with the following enrichment ingredients in the proportions specified.

<b>Ingredient</b>	<b>Minimum</b>	<b>Maximum</b>
Iron (harmless & assimilable form)	13.0 mg/lb.	26.0 mg/lb.
Niacin or Niacinamide	16.0 mg/lb.	---
Riboflavin	1.2 mg/lb.	---
Thiamine	2.0 mg/lb.	---

- (8) The contractor shall pretest each lot of instant corn masa flour to certify its functionality for use in mass production of taco shells and nacho chips in high speed commercial equipment. Mixing time shall be about 10 minutes (slow speed). Water absorption shall be about 90 – 110 pounds water per 100 pounds of instant corn masa flour. The dough shall be pliable and cohesive to facilitate high speed mechanical cutting, forming, and frying equipment. Masa products shall have a medium-coarse texture and pleasing lime-corn flavor. Masa products shall have sufficient structural integrity for high speed packaging without excessive fracture.

### **Section 1.2 WARRANTY**

The product must have a shelf life of at least one year from date of manufacturer. Product shall not be manufactured more than 30 days prior to shipping.

### **Section 1.3 KOSHER ONLY PRODUCTS**

“Kosher Only” products will be identified in the solicitation. Offerors shall not bid on these products unless they are properly certified to produce kosher products. If awarded a contract, contractors shall:

<sup>3</sup> Moisture-free basis.

- (1) Comply with applicable dietary (Kosher) laws as established by the “613 Council of Kashruth,” and
- (2) Contact the Board of Jewish Education of Greater New York at 646-472-5365. A rabbinic supervisor will be sent to visit the plant to certify compliance with the applicable dietary (Kosher) laws.

**Section 1.4 QUALITY ASSURANCE**

- A. The contractor shall perform the product testing and quality analysis to ensure that the product meets the commodity specifications. The results shall be evidenced by a Certificate of Analysis (COA). If quality discounts are provided in the contract, and the product to be delivered by the contractor falls within the quality discount table, those factors shall be identified by an asterisk on the copies of the COA.
- B. Contractors shall notify the Government immediately of lots that fail to meet contract requirements.
- C. Unless otherwise specified, test methods for the finished product, and any ingredients therein, shall be those of the AOAC INTERNATIONAL, the American Association of Cereal Chemists (AACC), or the American Oil Chemists’ Society (AOCS), as applicable and in effect on the date of issuance of the solicitation, or in accordance with methods that give equivalent results.

**Section 1.5 QUALITY DISCOUNTS**

If the product does not meet the quality specifications, but falls within the discounts listed, the product may be delivered to the Government, but the purchase price shall be reduced in accordance with the following schedules of discounts for each 100 pounds of commodity delivered:

**Cornmeal Discounts**

<b>Excess Moisture - Regular, Bolted, or Degermed</b>		<b>Deficient Fat - Regular</b>	
13.6% - 13.7%	\$0.10	3.4% - 3.2%	\$0.10
13.8% - 13.9%	\$0.20	3.1% - 3.0%	\$0.20
14.0%	\$0.35	2.9% - 2.8%	\$0.35
<b>Deficient Fat - Bolted</b>		<b>Excess Fat – Degermed</b>	
2.2% - 2.1%	\$0.10	1.6% - 1.7%	\$0.10
2.0% - 1.9%	\$0.20	1.8% - 1.9%	\$0.20
1.8%	\$0.35	2.0%	\$0.35
<b>Excess Ash - Regular</b>		<b>Excess Ash - Bolted</b>	
1.81% - 1.85%	\$0.10	1.26% - 1.27%	\$0.10
1.86% - 1.90%	\$0.20	1.28% - 1.29%	\$0.20
1.91% - 1.95%	\$0.35	1.30%	\$0.35
<b>Excess Ash - Degermed</b>			
0.71% - 0.72%	\$0.10		
0.73% - 0.74%	\$0.20		

0.75%	\$0.35		
<b>Deficient Granulation thru a No. 20 Sieve - Regular, Bolted, or Degermed</b>		<b>Deficient Granulation thru a No. 25 Sieve - Regular, Bolted, or Degermed</b>	
98.0%	\$0.10	89.0%	\$0.10
97.0%	\$0.20	88.0%	\$0.20
96.0%	\$0.35	87.0%	\$0.35
<b>Deficient Granulation thru a No. 45 Sieve - Regular, Bolted, or Degermed</b>		<b>Excess Granulation thru a No. 80 Sieve - Regular, Bolted, or Degermed</b>	
29.0% – 26.0%	\$0.10	21.0% – 24.0%	\$0.10
25.0% – 23.0%	\$0.20	25.0% - 27.0%	\$0.20
22.0% - 20.0%	\$0.35	28.0% - 30.0%	\$0.35

**Instant Corn Masa Flour Discounts**

<b>Excess Moisture</b>		<b>Excess Ash</b>	
13.1%	\$0.10	2.3% - 2.4%	\$0.10
13.2%	\$0.20	2.5% - 2.6%	\$0.20
13.3%	\$0.35	2.7%	\$0.35
<b>Excess or Deficient pH Factor</b>			
Off 0.1%	\$0.05		
Off 0.2%	\$0.10		
Off 0.3%	\$0.20		
<b>Deficient Granulation thru a No. 16 Sieve</b>		<b>Deficient Granulation thru a No. 30 Sieve</b>	
94.0%	\$0.10	54.0% - 52.0%	\$0.10
93.0%	\$0.20	51.0% - 49.0%	\$0.20
92.0%	\$0.35	48.0% - 46.0%	\$0.35
<b>Deficient Granulation thru a No. 50 Sieve</b>		<b>Excess Granulation thru a No. 100 Sieve</b>	
34.0% - 32.0%	\$0.10	14.0% - 11.0%	\$0.10
31.0% - 29.0%	\$0.20	10.0% - 7.0%	\$0.20
28.0% - 26.0%	\$0.35	6.0% - 3.0%	\$0.35

**Part 2 CONTAINER AND PACKAGING REQUIREMENTS**

**Section 2.1 GENERAL**

This part provides the container specifications and packaging materials requirements used under this contract.

**Section 2.2 CONTAINERS AND MATERIALS**

- A. All containers and packaging materials shall be manufactured and assembled in the United States. The components that make up the fabricating materials of the containers and packaging materials shall be of U.S. origin to the extent that they

are commercially available. Questions concerning the availability of a material should be directed to:

USDA/FSA/DACO  
Room 5755 – South Bldg, STOP 0551  
1400 Independence Avenue SW  
Washington, DC 20250-0551  
ATTN: Packaging

- B. Constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product.
- C. The contractor shall obtain and maintain documentation from the container or packaging material manufacturer to verify that the containers and packaging materials used in this contract were in compliance with the Government's requirements.

**Section 2.3 2-POUND, 5-POUND AND 10-POUND PAPER BAGS**

- A. Two (2) or five (5) pounds of product shall be packed in bags constructed of 60-pound basis weight natural kraft or extensible paper.
- B. Ten (10) pounds of product shall be packed in bags constructed of 70-pound basis weight natural kraft or extensible paper.
- C. The side seam of each bag shall be adhered with a moisture-resistant adhesive. The finished seam shall be capable of withstanding immersion in water at 73.5° Fahrenheit, plus or minus 5° Fahrenheit, for a period of not less than six (6) hours without the glued seam separating voluntarily. If the seam is separated manually after the immersion period, the paper at the seam shall show evidence of fiber tear.
- D. The bag closures shall be secured to prevent the product from leaking out of the bags during distribution. Closure by means of gummed tape is not acceptable.

**Section 2.4 25-POUND BAGS**

Twenty-five (25) pounds of product shall be packed in bags constructed of a minimum of three (3) walls of natural kraft paper having a minimum combined basis weight of 150 pounds. The bag closures shall be secured to prevent the product from leaking out of the bags during distribution.

**Section 2.5 2/25-POUND PAPER BAGS**

Twenty-five (25) pounds of product shall be packed in bags constructed of a minimum of one (1) wall of natural kraft paper or extensible draft paper having a minimum combined basis weight of 95 pounds. The bags shall be Style Delta-Seal. The bag closures shall be secured to prevent the product from leaking out of the bags during distribution. Balers shall be used to unitize 2/25-pound bags.

## **Section 2.6 50-POUND AND 100 POUND PAPER BAGS**

Fifty (50) or 100 pounds of product shall be packed in bags of a type normally used in commercial channels and constructed in compliance with the applicable carrier rules and regulations. The bag closures shall be secured to prevent the product from leaking out of the bags during distribution.

## **Section 2.7 BALERS**

- A. Paper or plastic balers shall be used for 24/2-pound, 8/5-pound, 4/10-pound, and 2/25-pound bags. Balers shall provide a compact, solid, and securely-held unit to prevent shifting of the bags within the baler during handling, stacking, and shipment.
- B. Plastic balers may have holes in the seal area only. These holes are not acceptable if they allow the bags to become loose or fall from the baler.
- C. Markings are not required on the plastic balers.

## **Section 2.8 UNITIZATION REQUIREMENT**

- A. Unless otherwise specified by the Government, all shipments of packaged products shall be unitized (palletized and stretch wrapped).
- B. Pallets shall be:
  - (1) Constructed to facilitate the safe handling and transportation of the packaged product, as a unit, without loss or damage.
  - (2) Forty-eight x forty (48 x 40), four-way or partial four-way, and reversible or nonreversible flush stringer.
  - (3) Suitable for use in the shipment of food products.
- C. Plastic stretch wrap shall be:
  - (1) Constructed of a plastic film which is to be stretched a minimum of 50% beyond its original length when stretched around the pallet load.
  - (2) Applied as tightly as possible around all tiers of the palletized shipping containers. The shipping containers shall be held firmly in place by the stretch wrap.
- D. Pallet loads shall be:
  - (1) Stacked in such a way as to minimize the amount that shipping containers overhang the edges of pallets.
  - (2) Blocked and braced or otherwise loaded into the conveyance in a manner that prevents shifting during transit.

## **Section 2.9 COMMERCIAL PACKAGING REQUIREMENTS**

- A. Contractors supplying commercial brand products shall certify at the time of submission of an offer that the commercial product being delivered has a history of successful distribution and use in domestic commercial channels and is sold on the commercial market with an established level of consumer acceptance.

- B. Container and packaging requirements are those used in the current commercial shipping practices and shall comply with:
- (1) U.S. domestic origin of containers and packaging materials in Section 2.2.
  - (2) Unitization requirement in Section 2.8.
  - (3) At contractor's option, a statement such as "Not for Retail Sale" may be printed on the principal display panel of the food label.
  - (4) The manufacturer's lot code/lot identification number shall be shown on the commercial bill of lading.
  - (5) Shipping containers shall be marked to show the maximum safe stacking height. It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.
  - (6) For identification upon receipt at delivery warehouses, all commercial-labeled product shipping documents shall specify "FOR USDA FOOD DISTRIBUTION PROGRAMS."

### **Part 3 MARKING REQUIREMENTS**

#### **Section 3.1 GENERAL REQUIREMENTS**

Bags and paper balers shall be plainly marked in accordance with Exhibits A through I. All markings shall be of sufficient size to stand out prominently. The markings shall be arranged substantially as shown in the exhibits and shall be in direct proportion to the available printing surface. No markings are required on plastic balers.

#### **Section 3.2 CORNMEAL, CORN GRITS, AND CORN MASA FLOUR**

- A. The base art shall be black ink. The overlays shall be printed as follows in the color as identified in the Patone Matching System (PMS):
- (1) Cornmeal: yellow ink similar to Pantone 107U
  - (2) Corn grits: yellow ink similar to Pantone 106U
  - (3) Corn masa flour: yellow ink similar to Pantone 106U
- B. The markings in the enclosed exhibits illustrate base art only. In addition, the applicable nutritional information shall be printed in the space provided.

#### **Section 3.3 VENDOR CODE**

A vendor code, furnished by the Government, shall appear on all primary containers, corrugated fiberboard shipping containers, and paper balers. The vendor code identifies the contractor but does not always identify the plant of origin. In addition to the vendor code, contractors have the option of printing the plant code on all containers.

#### **Section 3.4 MONTH/YEAR OF PACK**

- A. The month/year of pack shall appear on all primary containers having a net weight greater than ten (10) pounds and shall appear on all primary containers, regardless of net weight, when transparent plastic balers are utilized.

- B. The month/year of pack shall appear on all corrugated fiberboard shipping containers and paper balers.
- C. The month/year of pack shall be the month/year of shipment as required under the contract.
- D. A date fill code may be applied in addition to, but not in lieu of, the month/year of pack.

### **Section 3.5 LOT CODE**

A lot code unique to each lot shall be legibly marked on all primary containers, corrugated fiberboard shipping containers, and paper balers. Contractors may use any type of lot coding system provided a unique code is used to identify each lot under a contract. Contractors shall provide the Government's audit personnel or the contracting officer with an explanation of the lot coding system utilized.

### **Section 3.6 NUTRITIONAL INFORMATION**

Nutritional information shall be applied to all primary containers in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101, as well as 50-pound corn product bags.

### **Section 3.7 SAFE STACKING INSTRUCTIONS**

Corrugated fiberboard shipping containers shall be marked to show the maximum safe stacking height. This should be expressed as follows: "Do not stack above \_\_\_ tiers per pallet, \_\_\_pallets high." It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.

### **Section 3.8 CARRIER REGULATIONS**

Containers may be marked with a certification or stamp to indicate compliance with the applicable freight classification or other carrier shipping requirements.

### **Section 3.9 UNIVERSAL PRODUCT CODE**

- A. A Universal Product Code (UPC) and symbol shall appear on each primary package, and a UPC shipping container code called Interleaved 2 of 5 (I 2/5) shall appear on each shipping container as specified below. In accordance with the UPC guidelines published by the Uniform Code Council, Incorporated, a 12-digit UPC (code and symbol) shall appear on each primary package and a 14-digit I 2/5 bar code shall appear on each shipping container. For contrast in scanning, a white patch or block shall be used as background for bar codes applied directly to metal containers. A high degree of contrast is required for bar codes applied directly to plastic containers. The UPC guidelines describe the requirements for the proper placement, printing, readability, and scanability for bar coding.
- B. The format and code to be used is as follows:

Commodity	Pack Size	Primary Container Code	Shipping Container Code
Cornmeal, Degermed	5-Pound	7 15001 02140 3	1 07 15001 02140 0
Cornmeal, Degermed	10-Pound	7 15001 02141 0	1 07 15001 92141 7
Cornmeal, Regular	5-Pound	7 15001 02139 7	1 07 15001 02139 4
Grits, Corn, White	5-Pound	7 15001 02381 0	1 07 15001 02381 7
Grits, Corn, Yellow	5-Pound	7 15001 02384 1	1 07 15001 02384 8

- C. The complete code including the check digit (the last digit of the applicable UPC code) shall be printed in machine-readable and human-readable form. The start and stop indicators shall be included in the bar code symbols. The UPC system is a commonly used method of bar coding merchandise in commercial channels. Package manufacturers, printers, and film master suppliers are familiar with this symbology. The Government has acquired a unique manufacturer's identification number for this application.
- D. Contractors need not join the UCC. Further information concerning UPC codes and symbols may be obtained by contacting the:

GS1 US  
7887 Washington Village Drive, Suite 300  
Dayton, OH 45459-8605

Phone: (937) 435-3870  
Fax: (937) 435-7317  
Website: <http://www.gs1us.org/>

### Section 3.10 RECYCLE SYMBOLS

- A. The contractor shall place the recycle symbol and the words "PLEASE RECYCLE" somewhere on the surface of each primary and shipping container which is widely recycled. By "widely recycled," it is meant recycled in most communities. The words "PLEASE RECYCLE" are to be placed under the recycle symbol. The following packaging materials are widely recycled and should be marked with the symbol and statement in accordance with Exhibit I.
- (1) Corrugated fiberboard (cardboard) boxes.
  - (2) Steel (tin) cans.
  - (3) High density polyethylene (e.g., vegetable oil and liquid shortening bottles)
- B. Packaging materials which are not required under the contract to be printed (e.g., certain plastic pouches, bags, and stretch films) need not be marked even though they can be recycled in many communities.

### Section 3.11 OTHER MARKINGS

- A. The contractor's company name and/or the container manufacturer's name may be printed on each container as small as possible, yet legibly.

- B. On exhibits where U.S. RDA Percentages are required, it is acceptable for the contractor to place an asterisk beside the nutrient(s) and to footnote on the panel "\* content less than 2% U.S. RDA of these nutrients."
- C. No markings other than those permitted under this contract shall appear on containers unless required or approved by the Government.

**Section 3.12 CONTAINERS WITH INCORRECT MARKINGS**

- A. Any labels, bags, cans, can lids, cases, or any other type of packaging (hereinafter referred to as "containers") displaying incorrect markings may be used under a Government contract provided that the incorrect markings are obliterated and correct markings are applied in a permanent manner with approval of the contracting officer.
- B. The appearance of containers in commercial or other channels either filled or unfilled bearing markings identifying the containers as part of a Government contract may cause the Government expense in determining whether commodities have been diverted from authorized use and in answering inquiries. The contractor shall take all necessary action to prevent the appearance in commercial or other channels of containers and container materials bearing any markings required under a Government contract, including those held by the contractor or others; e.g., overruns, misprints, etc. The contractor shall ensure that any container from a Government contract that appears in commercial or other channels shall have all markings required under this contract permanently obliterated.

**MARKING REQUIREMENTS FOR 5- AND 10-LB. PAPER BAGS**

**FRONT PANEL**

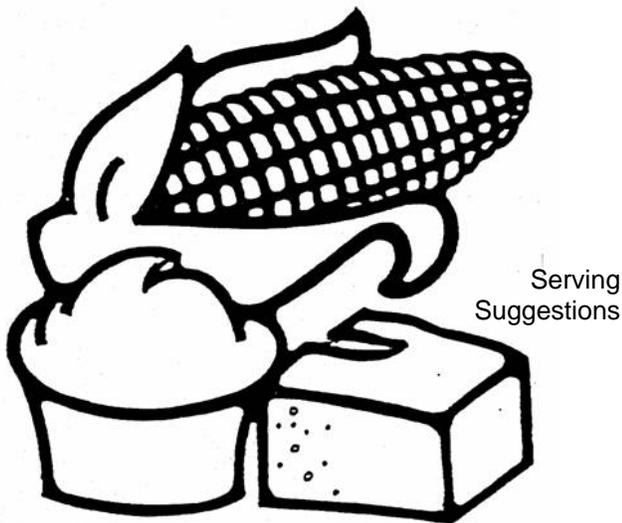
**SIDE PANEL**

ENRICHED 1/

**CORNMEAL**

2/

Insert nutritional information in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.



DISTRIBUTED BY USDA IN COOPERATION  
WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS  
FOR DOMESTIC FOOD ASSISTANCE PROGRAMS

**NOT TO BE SOLD OR EXCHANGED**

NET WEIGHT - \_\_\_\_\_ 3/

1/ Insert YELLOW or WHITE as applicable, immediately following the word ENRICHED.

2/ Insert DEGERMED, WHOLE, GROUND, or BOLTED, as applicable.

3/ Insert 5- or 10-lbs., as applicable.

**SEE EXHIBIT A-1 FOR CONTINUATION OF MARKING REQUIREMENTS.**

**CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. PAPER BAGS**

**SIDE PANEL**

Use Cornmeal in hot breads, cornbreads, cornsticks, and muffins. It may also be used as a coating when frying chicken, fish, or vegetables. Serve Cornmeal for breakfast in pancakes or as a hot cereal. Cornmeal can be cooked, chilled, then sliced for frying.

After opening, keep unused Cornmeal in a tightly covered container. Store in a cool, dry place.

**TO MAKE SELF-RISING CORNMEAL**

4 cups cornmeal  
2 tablespoons double-acting baking powder  
2 teaspoons salt

Mix all ingredients well. Store in tightly covered can and use soon. Use in any recipe calling for self-rising cornmeal.

**COOKED CORNMEAL MUSH**

1 cup cornmeal                      1 teaspoon salt  
1 cup cold water                    3 cups boiling water

Mix cornmeal, cold water, and salt. Slowly stir cornmeal mixture into the boiling water in a saucepan. Cook and stir until thick. Lower heat. Cover and cook 15 minutes, stirring as needed to keep from sticking.  
*Makes 6 servings, ½ cup each.*

**FRIED CORNMEAL MUSH**

Put hot cornmeal mush in a loaf pan. Cool until firm. Remove mush from pan and cut into slices. Put slices of mush in heated, greased fry pan and brown on both sides.



**BACK PANEL**

**CORNBREAD**

1-1/2 cups cornmeal                      1 cup milk  
½ cup flour                                  1 egg, beaten  
4 teaspoons baking powder              ¼ cup melted fat or oil  
½ teaspoon salt

Mix cornmeal, flour, baking powder and salt. Mix together milk and egg and add fat. Add milk mixture to cornmeal mixture. Stir only enough to mix. Fill greased baking pan half full. Bake at 425°F (hot oven) about 25 minutes, or until lightly browned.

*Makes 6 servings.*

**NOTE:** If desired, add ¼ cup sugar.

**CORNMEAL MUFFINS**

Use recipe for Cornbread. Fill greased muffin pans half full of cornmeal mixture. Baking time will be 15 or 20 minutes.  
*Makes 12 muffins.*

**CORNMEAL COOKIES**

¾ cup fat                                      ½ cup cornmeal  
(margarine or butter)                      1 teaspoon baking powder  
¾ cup sugar                                  ¼ teaspoon salt  
1 egg    1 teaspoon vanilla  
1-1/2 cups flour                                ½ cup raisins, if you like

Mix fat and sugar in a large bowl. Add egg and beat well. Add rest of ingredients and mix well. Drop dough from a teaspoon on a greased baking pan. Bake at 350°F (moderate oven) about 15 minutes until lightly browned.  
*Makes about 3 dozen cookies.*

**CHOCOLATE CORNMEAL COOKIES**

Use recipe for Cornmeal Cookies. Mix ¼ cup cocoa into cookie dough with rest of dry ingredients. Add ¼ cup fluid milk.

MARKING REQUIREMENTS FOR 40-LB. PAPER BALERS

FRONT PANEL

SIDE PANELS

1/ \_\_\_\_\_ CORNMEAL

ENRICHED, \_\_\_\_\_ 2/

STORE IN A COOL DRY PLACE

DISTRIBUTED BY USDA

IN COOPERATION WITH STATE AND LOCAL

OR TRIBAL GOVERNMENTS FOR

DOMESTIC FOOD ASSISTANCE PROGRAMS

NOT TO BE SOLD OR EXCHANGED

(NUMBER AND SIZE OF PACKAGES) \_\_\_\_\_ 3/ NET WEIGHT – 40 LBS.

(MONTH/YEAR) \_\_\_\_\_ 4/

USE NO HOOKS

(TO BE PRINTED ALONG THE LENGTH  
OF THE BALER)

1/ \_\_\_\_\_ CORNMEAL

ENRICHED, \_\_\_\_\_ 2/

The USDA symbol, Exhibit J, is to be placed on the reverse side of the bag and shall be of sufficient size to stand out prominently. The markings shall be arranged substantially as shown in this exhibit. The markings shall be centered and the spacing and size of the printing shall be such that each element stands out prominently.

**NOTE: ALL LETTERING SHALL BE IN BLACK INK ONLY.**

For identification, insert in a conspicuous place a company code number which will be furnished by the Kansas City Commodity Office.

- 1/ Insert YELLOW or WHITE, as applicable.
- 2/ Insert WHOLE GROUND, DEGERMED, or BOLTED, as applicable.
- 3/ Insert 8/5 lb. or 4/10 lb., as applicable.
- 4/ The month and year of pack shall be the contract shipment month.

**CORNMEAL  
EXHIBIT C**

**MARKINGS REQUIRED FOR 25-, AND 50-LB. DOMESTIC PAPER BAGS**

**FRONT PANEL**

**SIDE PANEL**

**SIDE PANEL**

1/ \_\_\_\_\_ CORNMEAL  
ENRICHED, \_\_\_\_\_ 2/  
STORE IN A COOL DRY PLACE  
DISTRIBUTED BY USDA  
IN COOPERATION WITH STATE AND LOCAL  
OR TRIBAL GOVERNMENTS FOR  
DOMESTIC FOOD ASSISTANCE PROGRAMS  
NOT TO BE SOLD OR EXCHANGED  
NET WEIGHT \_\_\_\_\_ 3/  
(MONTH/YEAR) \_\_\_\_\_ 4/  
USE NO HOOKS

(TO BE PRINTED ALONG THE  
LENGTH OF THE BALER)

1/ \_\_\_\_\_ CORNMEAL  
ENRICHED, \_\_\_\_\_ 2/

Insert nutritional information in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.

The USDA symbol, Exhibit J, is to be placed on the reverse side of the bag and shall be of sufficient size to stand out prominently. The markings shall be arranged substantially as shown in this exhibit. The markings shall be centered and the spacing and size of the printing shall be such that each element stands out prominently.

**NOTE: ALL LETTERING SHALL BE IN BLACK INK ONLY.**

For identification, insert in a conspicuous place a company code number which will be furnished by the Kansas City Commodity Office.

- 1/ Insert YELLOW or WHITE, as applicable.
- 2/ Insert WHOLE GROUND, DEGERMED, or BOLTED, as applicable.
- 3/ Insert 25 or 50 pounds, as applicable.
- 4/ The month and year of pack shall be the contract shipment month.

**CORN GRITS  
EXHIBIT D**

**MARKINGS REQUIRED FOR 2- OR 5-POUND PAPER BAGS**

**SIDE PANEL**

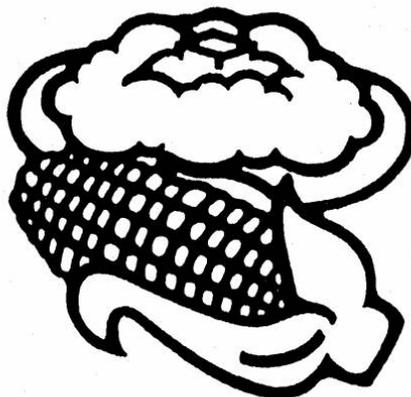
**FRONT PANEL**

**SIDE PANEL**

ENRICHED, \_\_\_\_\_ 1/

**CORN GRITS**

2/



Insert nutritional information in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.



Corn Grits may be cooked plain for serving as a breakfast cereal with milk and sugar; served hot with butter as a side dish at any meal; or cooled, sliced, and fried.

After opening, store unused Corn Grits in a tightly covered container. Store in a cool, dry place.

DISTRIBUTED BY USDA  
IN COOPERATION  
WITH STATE AND LOCAL OR  
TRIBAL GOVERNMENTS  
FOR DOMESTIC FOOD ASSISTANCE  
PROGRAMS

**NOT TO BE SOLD OR EXCHANGED**

NET WEIGHT - \_\_\_\_\_ OUNCES (LBS.) 3/

1/ Insert YELLOW or WHITE, as applicable, immediately following the word ENRICHED.

2/ Insert the words FINE GROUND or COARSE GROUND, as applicable, centered between CORN GRITS.

3/ Insert 2- or 5-lbs., as applicable.

**SEE EXHIBIT D-1 FOR CONTINUATION OF MARKING REQUIREMENTS.**

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BACK PANEL

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**COOKED CORN GRITS**

1 teaspoon salt  
4 cups water  
1 cup uncooked corn grits

Heat salt and water to boiling.  
Slowly pour and stir corn grits into boiling water.  
Lower heat and stir until thickened.  
Cover and cook slowly 15 minutes, stirring as  
needed to keep from sticking.  
*Makes about 4 cups cooked grits.*

**FRIED CORN GRITS**

Put thick, cooked corn grits in a loaf pan. Chill.  
Remove grits from pan and cut in slices.  
Put slices of corn grits in heated, greased fry pan  
and brown on both sides.

**BAKED CORN GRITS AND CHEESE**

2 cups water  
1 cup uncooked corn grits  
½ cup evaporated milk (see Note)  
2 tablespoons fat (margarine or butter)  
1-1/2 cups cut-up cheese  
¾ teaspoon salt  
2 eggs

Heat water to boiling. Slowly stir in corn grits.  
Cook and stir 1 or 2 minutes until thick.  
Stir milk, fat, most of cheese, and salt into grits.  
Beat eggs and stir into grits.  
Pour grits in a greased baking pan.  
Sprinkle rest of cheese on top of grits.  
Bake at 375°F (moderate oven) about 35 minutes  
until knife stuck in center comes out clean.  
*Makes 6 servings, 2/3 cup each.*

**NOTE:** Fluid milk made from nonfat dry milk may be used in place of  
evaporated milk.

---

**CORN GRITS  
EXHIBIT E**

**SAMPLE MARKINGS FOR SHIPPING CONTAINER FOR 2- OR 5-POUND PACKAGES**

**CORN GRITS**

1/ ( \_\_\_\_\_ LB. BALER)

**FRONT PANEL**

**SIDE PANELS**

\_\_\_\_\_ 2/ GROUND  
ENRICHED, \_\_\_\_\_ 3/  
DISTRIBUTED BY USDA IN COOPERATION  
WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS  
FOR DOMESTIC FOOD ASSISTANCE PROGRAMS

(TO BE PRINTED ALONG THE LENGTH  
OF THE BALER)

2/ \_\_\_\_\_ GROUND  
ENRICHED, \_\_\_\_\_ 3/  
CORN GRITS

**NOT TO BE SOLD OR EXCHANGED**

STORE IN A COOL, DRY PLACE

4/ ( \_\_\_\_\_ -LB. PACKAGES) NET WEIGHT \_\_\_\_\_ LBS. 1/

(MONTH/YEAR) \_\_\_\_\_ 5/

USE NO HOOKS

Markings are to be arranged substantially as shown in this exhibit. Size of the print and spacing shall be such that each element stands out prominently. The USDA symbol, Exhibit J, is to be placed on the reverse side of the bag. The symbol shall be of sufficient size to stand out prominently.

**NOTE: ALL LETTERING SHALL BE IN BLACK INK ONLY.**

For identification, insert in a conspicuous place a company code number which will be furnished by the Kansas City Commodity Office.

- 1/ Insert 48 or 40 lbs., as applicable.
- 2/ Insert COARSE or FINE, as applicable.
- 3/ Insert YELLOW or WHITE, as applicable.
- 4/ Insert 24/2 lb. or 8/5 lb., as applicable.
- 5/ The month and year of pack shall be the contract shipment month.

**CORN GRITS  
EXHIBIT F**

**MARKINGS REQUIRED FOR 50-LB. DOMESTIC PAPER BAGS**

FRONT PANEL	SIDE PANEL	BACK PANEL
<p><u>1/</u> _____ GROUND ENRICHED, _____ <u>2/</u> CORN GRITS STORE IN A COOL DRY PLACE DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS</p> <p><b>NOT TO BE SOLD OR EXCHANGED</b></p> <p>NET WEIGHT – 50 POUNDS (MONTH/YEAR) _____ <u>3/</u> USE NO HOOKS</p>	<p>NUTRITION INFORMATION</p> <div data-bbox="743 443 1008 814" style="border: 1px solid black; padding: 5px;"><p>Insert nutritional information in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.</p></div> <p><b>SIDE PANELS</b> (TO BE PRINTED ALONG THE LENGTH OF THE BAG)</p> <p><u>1/</u> _____ GROUND ENRICHED, _____ <u>2/</u> CORN GRITS</p>	<p>Corn grits are versatile and easy to use. They may be cooked plain for serving as a breakfast cereal with milk and sugar. Also, as a side dish at any meal, or may be cooled, sliced, and fried.</p> <p>Corn grits add a new texture and flavor to spoon bread, tamale pie and other casserole dishes containing meat, cheese, fish, etc. This product is excellent for use in muffins, fritters, dumplings, steamed breads, and yeast breads. It may also be used as an extender in meat loaf, meat balls, croquettes, and as the main ingredient in a dessert such as Indian pudding.</p>

Markings are to be arranged substantially as shown in this exhibit. The USDA symbol, Exhibit J, is to be placed underneath the other markings on the front panel and shall be as large as possible. Size of print and spacing shall be such that each element stands out prominently.

**NOTE: ALL LETTERING SHALL BE IN BLACK INK ONLY.**

For identification, insert in a conspicuous place a company code number which will be furnished by the Kansas City Commodity Office.

- 1/ Insert COARSE or FINE, as applicable.
- 2/ Insert YELLOW or WHITE, as applicable.
- 3/ The month and year of pack shall be the contract shipment month.

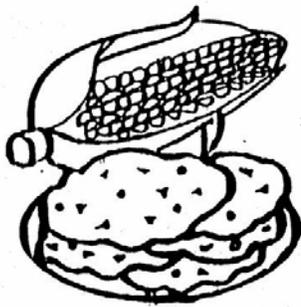
**CORN MASA FLOUR  
EXHIBIT G**

**MARKINGS REQUIRED FOR 5-LB. PAPER BAGS**

**FRONT PANEL**

ENRICHED WHITE CORN

**MASA FLOUR**



Serving  
suggestion

DISTRIBUTED BY USDA  
IN COOPERATION  
WITH STATE AND LOCAL OR  
TRIBAL GOVERNMENTS  
FOR DOMESTIC FOOD ASSISTANCE  
PROGRAMS

**NOT TO BE SOLD OR EXCHANGED**

NET WEIGHT – 5 POUNDS

**SIDE PANEL**

NUTRITION INFORMATION

Insert nutritional information in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.

Ingredients

**SIDE PANEL**

After opening, keep in a tightly covered container. Store in a cool, dry place.



**HOW TO MAKE TORTILLAS**



Mix 1 cup of water and 2 cups of Masa Flour in a bowl. Knead to blend well.



Shape dough into small balls. Pat out by hand to form tortilla.



Cook tortilla on both sides on a heated, greased frying pan or griddle. Use tortilla to make tacos, enchiladas, or tamales.

**CORN MASA FLOUR  
EXHIBIT H**

**MARKINGS FOR SHIPPING CONTAINERS FOR 5-POUND PACKAGES**

**INSTANT CORN MASA FLOUR  
(40-LB. BALER)**

**FRONT PANEL**

**SIDE PANELS**

---

ENRICHED INSTANT CORN MASA FLOUR  
DISTRIBUTED BY USDA IN COOPERATION  
WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS  
FOR DOMESTIC FOOD ASSISTANCE PROGRAMS

(TO BE PRINTED ALONG THE  
LENGTH OF THE BALER)  
ENRICHED INSTANT CORN MASA FLOUR

**NOT TO BE SOLD OR EXCHANGED**

STORE IN A COOL, DRY PLACE

NET WEIGHT – 40 LBS.

(MONTH/YEAR) \_\_\_\_\_ <sup>1/</sup>

USE NO HOOKS

---

Markings are to be arranged substantially as shown in this exhibit. Size of the print and spacing shall be such that each element stands out prominently. The USDA symbol, Exhibit J, is to be placed on the reverse side of the bag. The symbol shall be of sufficient size to stand out prominently.

**NOTE: ALL LETTERING SHALL BE IN BLACK INK ONLY.**

For identification, insert in a conspicuous place a company code number which will be furnished by the Kansas City Commodity Office.

<sup>1/</sup> The month and year of pack shall be the contract shipment month.

**CORN MASA FLOUR  
EXHIBIT I**

**MARKINGS REQUIRED FOR 50-LB. AND 100-LB. PAPER BAGS**

<b>FRONT PANEL</b>	<b>SIDE PANEL</b>	<b>BACK PANEL</b>
ENRICHED INSTANT CORN MASA FLOUR DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS <b>NOT TO BE SOLD OR EXCHANGED</b> NET WEIGHT _____ <u>1/</u> (MONTH/YEAR) _____ <u>2/</u> USE NO HOOKS	(TO BE PRINTED ALONG THE LENGTH OF THE BAG) ENRICHED INSTANT CORN MASA FLOUR	ENRICHED INSTANT CORN MASA FLOUR STORE IN A COOL, DRY PLACE USE NO HOOKS

---

Markings are to be arranged substantially as shown in this exhibit. Size of print and spacing shall be such that each element stands out prominently. The USDA symbol, Exhibit J, is to be placed on the reverse side of the bag. The symbol shall be of sufficient size to stand out prominently.

**NOTE: ALL LETTERING SHALL BE IN BLACK INK ONLY.**

For identification, insert in a conspicuous place a company code number which will be furnished by the Kansas City Commodity Office.

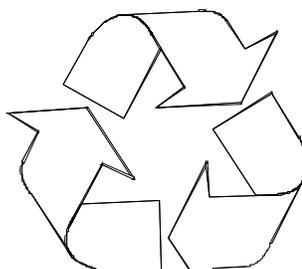
1/ Insert 50- or 100-pounds, as applicable.

2/ The month and year of pack shall be the contract shipment month.

USDA SYMBOL



# RECYCLABLE SYMBOL



**PLEASE  
RECYCLE**

## PLASTIC MATERIALS CODE SYSTEM

<u>CODE</u>	<u>MATERIAL</u>
 PETE	----- Poly-Ethylene Terephthalate (PET)
 HDPE	----- High Density Polyethylene
 V	----- Vinyl/Polyvinyl Chloride (PVC)
 LDPE	----- Low Density Polyethylene
 PP	----- Polypropylene
 PS	----- Polystyrene
 OTHER	----- All Other Resins